



Just Off the Vine ...

Ontario Wine Society Events

❖ Toronto Chapter

- **Bus Tour to Prince Edward County, Saturday, June 14, 2003**

This will be our first trip to this up and coming viticultural area. We will visit Willow Springs, near Stouffville, on the way; lunch and taste at Waupoos Estates Winery; and taste at The County Cider Company and Peddlesden Wines.

- **Summer Cellar Dinner, Thursday, August 21, 2003**

This is the Toronto Chapter's annual, not-to-be-missed, cellar clear out event.

- **Stoney Ridge Cellar Tasting, September 23, 2003**

- **The Effects of the Glass on Tasting, October, 2003**

- **CCOVI Red Wine Vertical Tasting, November, 2003**

❖ Niagara Chapter

- **Reidel Glassware - Stonechurch Winery, Thursday, June 26, 2003**

Taste the difference a glass makes! Have you ever wondered what the difference is in a Riesling wine glass and a Chardonnay wine glass; a Burgundy and a Bordeaux? Test for yourself and see if it really does make a difference. Join us as Reidel representative, Wayne Bently, guides us through a tasting of varietal wines in expertly crafted glasses.

- **Meritage, or big reds, - Thomas and Vaughan Winery, July, 2003.**
- **Rose on the patio, weather permitting. - Angel's Gate Winery, August 11, 2003.**
- **September/October -No tastings, we break for harvest.**
- **Annual dinner, November, 2003.**
- **"Port-styled" wine tasting, December, 2003.**

Note: Members may attend events in either chapter.

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Recent OWS Tastings

❖ Toronto Chapter

Annual Dinner Event at Bb33 Bistro & Brasserie, inside the Delta Chelsea Inn.

By Dean Tudor

It was all led by Chef de Cuisine Margaret MacKay, who specializes in sourcing Canadian ingredients and organics as much as possible, and by Rob Power, the senior winemaker at Creekside. Rob, one of the first graduates from CCOVI, commented on the wines in lay terms.



Rob Power, Senior Winemaker of Creekside

First up was the high end Signature Chardonnay 2000 (\$20, Gold Medal at Cuvee 2003), which I did not have since I was late walking over from Chiado. I did have an entry level Chardonnay, the Bench 2001 (\$11.75), which was better drunk with the appetizers which I also missed: oysters and trout



Margaret MacKay, Bb33, Chef de Cuisine

The sit-down part of the meal began with a house-smoked chicken and fennel soup that was absolutely delightful, and well-matched with Creekside's Pinot Gris 2002 (\$14.95, full, firm, off-dry, good acid finish).

The entrees were one of a choice: vegetarian home-made porcini fettuccine with roasted asparagus and sorrel, fish, poached BC halibut wrapped in organic lettuce or venison medallion with organic veggies. I didn't see any porcini and just a few halibuts. The venison was another superb dish, with a cherry balsamic glaze and celery root blinis. It was accompanied by Creekside's Laura's Blend 2000, (\$15.95 at Vintages May 24), a blend of cabernet sauvignon-merlot-cabernet franc, showing a combination of peppers and cassis. I also tasted Creekside's Gewurztraminer 2001, which was to go with the other dishes, (\$12.95, firm body, spicy but not bitterish). Dessert was none other than the famous Butterscotch Pot de Creme with almond biscotti -- just about everybody had it. The alternate dessert was the Chocolate Ganache Cake with berry glaze. Creekside's Select Late Harvest Vidal 2000, \$12.95 half-bottle, long flavour of apricots with a semi-dry finish, accompanied both. I favoured it with the biscotti, preferring my select late harvests with fruit...Fifty people attended; it was full, with a lot of turndowns.

Dean Tudor, Wine Writer and Professor Emeritus of Journalism, Ryerson, University, Toronto, www.ryerson.ca/~dtudor

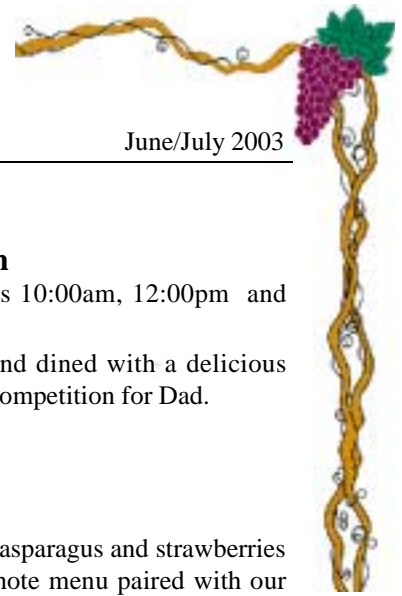
❖ Niagara Chapter

Featherstone Winery Tour & Tasting - The One Man Winery

by Yvonne Halliday

The pace for this light-hearted evening was set early on. As we walked into the small tasting room located through the back door of the family home, we were greeted with a glass of Riesling by Featherstone's ONLY employee, Bert Richards (who boasted with a smile: "They brought out their entire staff for this event!") We were then welcomed by owner and winemaker David Johnson who chuckled at how well his wife, Louise Engel, took the news of them being a ONE MAN winery; as Bert belted out their inside joke that "Behind every successful man, there's a surprised woman."

As we were led through the tour and turned the corner of every room, we began to sense the differences from the larger, high production wineries. Instead of long cavernous halls of tanks and equipment, we found only one of each type of equipment necessary in the small, production area and a handful of tanks and barrels. At only 3000 - 4000 cases per year, David claims it's very manageable with only himself, his wife and one part-time employee. This allows them to focus on quality and the craft of the wine. "We can



make up to about 5000 cases with the equipment we have." said David, "After that, you'd have to jump much higher in production to justify all the extra equipment and staff."

We were then led to the veranda, which wraps around 3 sides of the house. Here, we were divided into small groups for a wine tasting challenge. It was a cool May evening but soon the wine warmed us up. Each of the wines tasted was accompanied by skill testing quiz questions. This "gruelling" competition led to a tie and hence a tie breaker where the winning table was treated to a first place prize - made of chocolate!

Later we were led to the other side of the veranda where a table of delicious nibbles was offered, accompanied by more wine, socializing, and even "dancing" for those who stayed late enough!. Thank you to the Featherstone and their "entire" staff for organizing this delightful evening.

Ontario Winery Events

❖ **Cave Spring**

Walking the Vine

June 7, 14, 21 and 28, 2:00pm

Nestled on the Niagara Escarpment overlooking Lake Ontario, Cave Spring Vineyard is a spectacular place to learn about grape vines. This tour is followed by a tasting in our cellars.

\$5 per person. Reservations required. 905 562 3581, Ext. 302.

❖ **Creekside**

How's that Nose?

Weekends in June, 11:00am to 5:00pm

Just in time for summer sipping. The aromatics! Try out your sensory faculties during a vertical tasting of our aromatic style wines. We will be offering a blind tasting of Gewürztraminer, Pinot Gris, Sauvignon Blanc and Rosé.

\$2 per person.

Creekside Wine Deck

Weekends in July, 12:00pm to 4:00pm.

Our outdoor deck, nestled among the grapevines, offers the perfect location to cool your taste buds. Try our dry, medium-bodied, refreshing Rosé. Match this wonderful summer wine with sumptuous appetizers prepared on-site by our caterer.

\$10 per person.

❖ **EastDell**

Father's Day Brunch

Sunday, June 15, seatings 10:00am, 12:00pm and 2:00pm

Dad's turn to be wined and dined with a delicious brunch. Includes putting competition for Dad.

\$18.95 per person.

New Vintage Dinner

June 21, 23

Take time to savour local asparagus and strawberries in a three-course table d'hote menu paired with our featured New Vintage wines.

For information visit www.nigaragrapeandwine.com

The All-day Chair

Sunday, June 29, 10:00am.

Just in time for summer, a Saturday project to create the ultimate snooze chair. Perfect for a couple's day out, including an alfresco lunch and a 6-oz. glass of wine.

\$175 for one chair, one lunch and one person. Share the chair with a partner for just \$25 more. Book early, limited to 5 chairs.

Wheels & Wine

Sunday, July 13, 12:30pm to 3pm

Enjoy a vintage afternoon of classic autos in the field and wine tasting in the boutique.

Car show admission free.

❖ **Harbour**

Fast Cars, Fine Wine

Saturday, June 14, 2:00pm to 4:00pm, weather permitting.

Join us as the Niagara Corvette Club showcases some of this region's most prestigious cars.

Strawberry Extravaganza

June 14, 15 and 21, 22

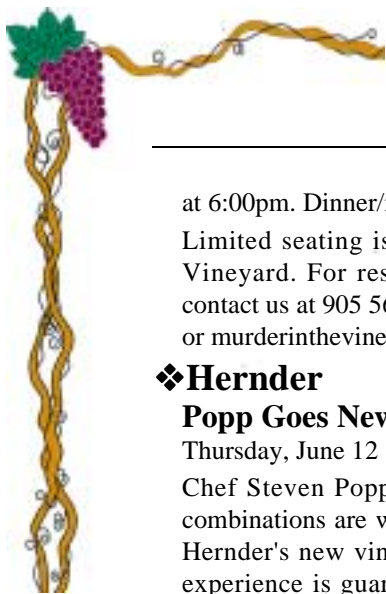
Enjoy fresh, home grown strawberries mounded over top of ice cream - an excellent combination with our sweet desert wine, Fragole, which captures the true essence of the strawberry on the nose and the palette.

A Murder in the Vineyard

We heard it through the 'grapevine' that a murder is going to occur ... and you can be a witness! Four murder mysteries will take place throughout the summer:

Friday, June 20 - Fowl Play. Cocktail reception at 7:00pm. Dinner/mystery from 8:00pm to 11:00pm

Saturday, July 12 - Art or Artifice? Cocktail reception



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at 6:00pm. Dinner/mystery from 7:00pm to 10:00pm
Limited seating is available for A Murder in the
Vineyard. For reservations or more information
contact us at 905 562 6279
or murderinthevineyard@hewwine.com.

❖ Hernder

Popp Goes New Vintage

Thursday, June 12

Chef Steven Popp's unique ingredients and taste combinations are well known and when paired with Hernder's new vintage wines, a tantalizing dining experience is guaranteed. This four course dinner includes Vodka Cured Bay of Fundy Salmon, Iron Seared Lemongrass Quail on Napa Slaw with Lychee Fruit Salsa, Vanilla Crusted Bison Tenderloin with Truffled Fingerling Potato Salad, Lavender Honey Cheesecake with Gingersnap Crust, Spiced Peach Compote & Almond Tuille.

Tickets are \$85 per person, all inclusive. Reservations required. Please call 905 684 3300, Ext. 59.

Cook Like a Chef

Sunday, July 13

Join us for the FoodTV Network's own "Cook Like a Chef" Caroline McCann as she prepares "Fruits of the Harvest".

For more details, please call 905 684 3300, Ext. 28.

Theatre By The Pond

July 26 and 27

This year's Driftwood Theatre presentation is Shakespeare's Love's Labours Lost.

Please join us with your blanket or lawn chair for an evening of pure entertainment! Weather permitting, our patio menu will be available prior to the 8:00 p.m. curtain time.

Donations to the actors will be accepted in lieu of admission charge. One of our most special events - not to be missed! Please call 905 684 3300, Ext. 28 for more details.

❖ Inniskillin

Whimsical Art Of Alan Aylward (Producer & Director of the NEW WORLD WINE TOUR TV series & co-author of The TV Wine Guy - Ontario)

July 13 to 19, 10am to 6pm.

Murals of Hope Charity Co-Founders Donald Ziraldo & Sian Frost invite you and your family to drop your worries and put a smile on your face.

A week-long exhibition and sale of originals and prints at The Loft at Inniskillin Winery's Wine Boutique.

All proceeds will go to support the Murals of Hope Charity. For further information and directions to the winery visit our website, www.inniskillin.com, or call toll free 1 888 466 4754.

❖ Jackson-Triggs

Twilight in the Vineyard

Following the success of its inaugural season last summer, this year's programme has grown to include fourteen performances. Back by popular demand is a series of classic silent films, accompanied by originally scored live music, together with "star" performances by such luminaries as Broadway's Peter Karrie, Phantom of the Opera, and Canada's sweethearts, Cynthia Dale and Mary Lou Fallis. Adding to the eclectic mix is the musical Fiddle on Fire, the Niagara Symphony's 14-piece String Chamber Orchestra, the international, 100-piece Southampton Youth Pops Orchestra and a musical reading by the Shaw Festival ensemble. The 2003 season runs July 4th - August 31st inclusive.

New this year is the option of a gourmet dinner and show package, applicable to Saturday performances, which includes a guided behind-the-scenes tour of the winery. A wide selection of Jackson-Triggs' finest award-winning VQA wines, many of which can only be purchased at the winery, are also available for added enjoyment.

For more information on Jackson-Triggs Niagara Estate Winery or its open-air amphitheatre, please contact the Jackson-Triggs Ampitheatre Box Office at 905 468 4637, locally, or toll free in Canada at 1 866 589 4637. Amphitheatre Box Office hours, April 17 to June 1, Monday through Friday, June 2 - August 31, seven days a week, 12:00pm to 6:00pm. On performance days the winery is open until the beginning of each event. E-mail info@jacksontriggswinery.com, website: www.jacksontriggswinery.com.

Schedule for July and Ticket Prices

Classic Movies - The General, featuring John Millard and Happy Day, July 4, 9:00pm, \$19

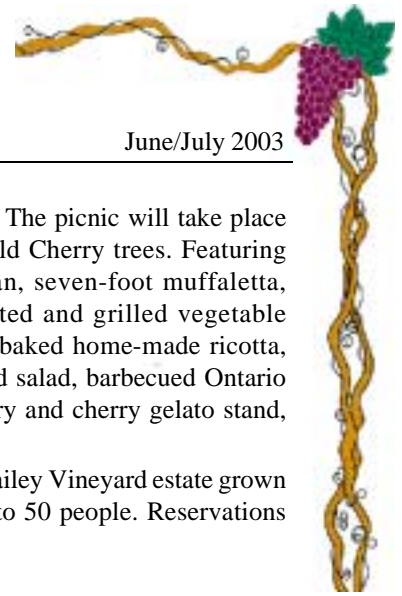
Primadonna on a Moose, featuring Mary Lou Fallis, July 5, 8:00pm, \$39

Classic Movies - The Mark of Zorro, featuring Graham Hargrove and Nicholas Coulter, July 18, 8:30pm, \$19

The Phantom of The Opera, featuring Jeffrey Huard July 18, 9:00pm, \$19

An Evening with Cynthia Dale, July 19, 8:00pm, \$39

Classic Movies - The Phantom of the Opera, featuring



Andrew Downing, and The Great Uncles of the Revolution, July 25, 9:00pm, \$19

Beyond the Mask, with Peter Karrie, July 26, 8:00pm, \$39

❖ **Konzelmann**

Refreshing Rosé

June 14 to 22, 11:00am to 5:00pm

Celebrate the coming of summer by exploring the flavours of Pinot Noir Rosé. Taste a 2000 vintage and a 2002 tank sample within the winery boutique.

Free for passport holders. \$2 for non-passport holders.

Eleventh Annual 'Authentically German' Lakefront BBQ

Saturday, July 19, 11:00am to 5:00pm

Join the Konzelmann family in hearty German style, featuring fresh authentic German entrees, music and wine, under marquee tents on the lakefront vineyard. BBQ catered by Lein Deli, Toronto, paired with live music of The Nu-Tones Band.

\$30 per person tax included. RSVP by calling 905 935 2866.

❖ **Lailey**

Winemaker's Dinner

Thursday, June 26, 7:00 pm

Prepared by executive chef Steve Popp at Lailey Vineyard featuring hand-shucked Malpeque oysters, espresso marinated bison strip loin and almond shortbread with passion fruit curd and roasted pineapple chutney. All courses served with specially chosen Lailey Vineyard wines.

\$85 per person plus tax. Reservations required, 905 468-0503.

Annual Vineyard Bloom Lunch at Lailey Vineyard

Saturday, June 28, 12:00pm

Featuring asparagus-strawberry salad, grilled Speck boneless and home-made lemon ice-cream with meringue kisses and fresh strawberries. New wine releases: 2002 Gamay Rosé, 2002 Zweigelt.

\$35.00 per person plus tax. Reservations required: 905 468 0503.

Under the Niagara Sun

Sunday, July 13, 1:00pm

The Italian picnic comes to Niagara. The Chefs of Murano restaurant in London, where northern Italian cuisine is a specialty, bring their culinary talents to Niagara and prepare a picnic with the season's

freshest local ingredients. The picnic will take place al fresco under our big old Cherry trees. Featuring local wild mushroom flan, seven-foot muffaletta, insalata caprese, marinated and grilled vegetable antipasto, pollo Ionnato, baked home-made ricotta, Panzanella - Tuscan bread salad, barbecued Ontario lamb, homemade raspberry and cherry gelato stand, basil and mint sorbetto.

\$45 per person plus tax. Lailey Vineyard estate grown wines included. Limited to 50 people. Reservations required, 905 468 0503.

❖ **Lakeview**

Spring Gourmet Winemaker's Dinner

Thursday, June 5

Join us at the winery for a 5 course meal prepared by Chef Steven Popp as we pair each course with one of Lakeview Cellars' award winning wines.

\$85 per person plus tax and gratuity. RSVP by June 1 to Regina Foisey. Call for more details, 905 562 5685.

Food and Wine Pairing.

June 14, 15, 12:00pm to 4:00pm

Sample "Niagara Presents" preserves matched with Lakeview summer wines.

\$3.00 per person.

New Vintage Tasting

June 14 to 22, 12:00pm to 4:00pm

Sample our newly bottled crisp aromatic whites with an assortment of cheese, fruits and preserves.

Free with New Vintage Passport. \$3.00 charge for non-passport holders.

❖ **Malivoire**

Here Comes Summer!

Saturday, June 7, 10:00am to 5:00pm

The eagerly anticipated annual "behind the scenes" look at what makes Malivoire tick. This special day will feature a tasting of cool wines for hot days, food pairings for the BBQ or patio, an insider's look at the special ways things are done at Malivoire and purchasing opportunities for that day only, including Malivoire's first Riesling and a re-release of their 1999 Chardonnay.

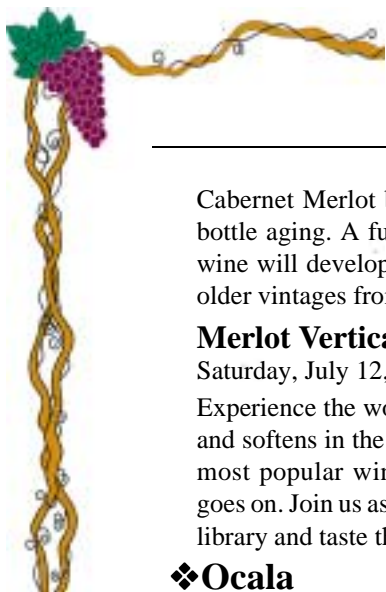
RSVP's are mandatory, so call 1 866 644 2244 or email OWS@malivoirewineco.com with the names of the friends you will be bringing.

❖ **Marynissen**

Cabernet Merlot Vertical Tasting

Saturday, June 21, 11:00am

Join us for an educational tasting of the wonder of



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Cabernet Merlot blends and how they develop with bottle aging. A fun and informative way to see how wine will develop in the cellar and a chance to taste older vintages from our personal library.

Merlot Vertical Tasting

Saturday, July 12, 11:00am

Experience the wonder of the Merlot grape as it ages and softens in the bottle. A look at one of the world's most popular wines and why it gets better as time goes on. Join us as we draw on back vintages from our library and taste the magic of Merlot.

❖ **Ocala**

Desserts at Ocala

Friday, June 13, 7:30pm to 9:30pm

An annual evening of decadent dessert sampling while tasting Ocala dessert wines. Live jazz music.

\$15.00 per person. RSVP by June 10 by calling 905 985 9924 or email ocala@sympatico.ca

❖ **Quai du Vin**

Just for Whines Comedy Festival

Sunday, July 6, 2:00pm to 6:00pm

Featuring Yuk Yuks on Tour

Starlight Dance

Saturday, July 19 8:00pm to 12:00am

The Johnny Bond Big Band featuring Denise Pelley

Vino Latino, Latin Jazz Under the Sun

Sunday, July 27 2:00pm to 8:00pm

For more detailed information on specific events contact Quai du Vin 519 777 2216 or info@quaiduvin.com

❖ **Reif**

It's Not a Sin to Try Our Zin!

June 14 to 22, 10:00am to 6:00pm

Premier tasting of Reif Estate's 2001 Zinfandel VQA. Canada's first VQA red Zinfandel made from 10 year-old vines on the Reif Estate.

Wine and Cheese Tasting

June 21, 22, 11:00am to 4:00pm

Enjoy a truly unique experience pairing our 2001 Zinfandel with Balderson's smooth, dense, naturally-aged, Championship 2 Year Old Cheddar or our 2001 Pinot Grigio with Mamirole cheese.

For the above two events, complimentary tasting with presentation of New Vintage Niagara Gala evening ticket and complimentary tasting for Passport Holders. Non-passport holders \$2.50 per person. No reservations required.

Contact Francesca Snodgrass or Fred Mercnik 905

468 7738, email wine@reifwinery.com, website: <http://www.reifwinery.com>

❖ **Southbrook**

An Ultimate Dinner

Saturday, June 7, 7:00pm

Southbrook Winery invites you to join us in our 125 year old barrel cellar. Indulge yourself in a spectacular evening of fine wine, outstanding cuisine, ambiance and excellent service!

\$79 plus taxes per person. Call 905 832 2548 to reserve. Seating is limited.

❖ **Stoney Ridge**

A Nose by Any Other Name...

June 7, 8 and July 19, 20, 10:30am

This 45-minute seminar is an in-depth look at the various aromas found in our favourite Chardonnays. Conducted in the historical atmosphere of our wine library, explore the aromas of a Chardonnay wine by using the "Wine Awakenings" aroma kit followed by a tasting of current and rare vintage Stoney Ridge Chardonnays in their best presentation.

\$5 per person. Limited spaces available. Reservations required 48 hours in advance.

New Look, New Vintage, New Release

June 14, 15, 21, 22, 11:00am to 4:00pm

Join us as we present our new releases of the 2002 vintage in the elegance of our wine library.

Complimentary with passport or \$5.00 per person.

Strawberry Soup and Pinot Noir

June 21, 22, 11:00am to 4:00pm

Each month, we will feature a pairing of wines and foods to simplify your entertaining needs. This month's feature is "What do I serve with my cold cut and cheese trays?"

\$2 per person.

Altered Images by Sheryl Thornton

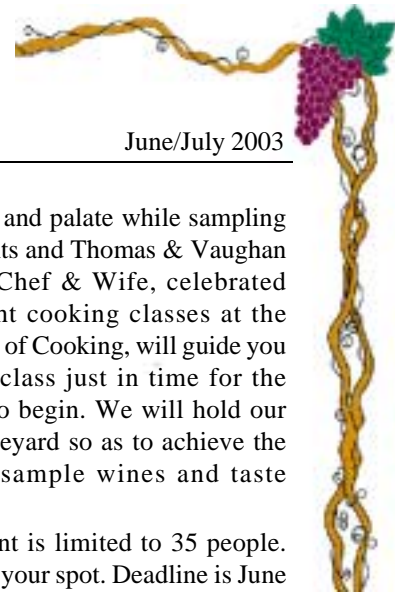
Sunday, June 22

Join us as we present a special collection of "photo impressionism". Sheryl's inspiring work is as beautiful as it is unique. Take a leisurely stroll around the collection while enjoying our summer wine picks.

Decanting and Proper Tasting

Saturday, June 28, 10:30am

Discover the importance of decanting and properly serving your wines through this fun and educational 45-minute seminar. Appreciate the beauty of all Niagara has to offer in our premium VQA wines by learning the proper wine tasting skills.



\$5 per person. Limited spaces available, reservations required 48 hours in advance.

Niagara vs. the World

Saturday, June 29, 10:30am

All wines are not created equal. This 45 minute seminar includes a blind comparative sampling of similar style Chardonnays from around the world, including Stoney Ridge.

July 5, 6, 10:30am

All wines are not created equal. This 45 minute seminar includes a blind comparative sampling of similar style Pinot Noir from around the world including Stoney Ridge.

\$8 per person for each of the above two events. Limited spaces available. Reservations required 48 hours in advance.

Vins et Fromages

July 26, 27, 11:00am to 4:00pm

Enjoy a variety of gourmet cheeses with a pairing of selected Stoney Ridge wines while listening to soft jazz at our Premium Wine Tasting Bar.

\$3.00 per person.

❖ **Thirty Bench**

Yoga in the Vineyard

Saturday, June 8 and August 10, 10:00am to 2:00pm, weather permitting. Dress in appropriate apparel.

Experience the joys of nature, with instructor Jessie guiding you through Hatha Yoga in the vineyard. Enjoy the tranquil setting while overlooking the Toronto skyline. Then you will enjoy a four course light lunch prepared by Personal Chef Elizabeth MacMillan. The menu will include organic baby greens, multigrain breads, garbanzo soup, vegetable spring rolls and seasonal fruit custard paired with a glass of Thirty Bench Wine...mmm!

\$40 per person. Reservations required. A New Vintage Niagara passport event.

Spice & Ice

Sunday, June 22, 11:00am to 5:00pm

A wrap with BBQ chicken and vegetables, drizzled with our Riesling wine sauces paired with one of our selected wines.

\$3 for passport holders. \$5 for non-passport holder. Icewine snow cones \$3.

❖ **Thomas & Vaughan**

Grilling in the Vineyard Cooking Class

Sunday, June 8 and Sunday, July 20, 2:30pm to 5:00pm

Enlighten your taste buds and palate while sampling scrumptious grilled delights and Thomas & Vaughan premium estate wines. Chef & Wife, celebrated caterers who have taught cooking classes at the LCBO & The Barn School of Cooking, will guide you through a grill cooking class just in time for the summer grilling season to begin. We will hold our class very near to the vineyard so as to achieve the perfect atmosphere to sample wines and taste deliciously grilled treats.

\$75 per person. This event is limited to 35 people. Contact us asap to reserve your spot. Deadline is June 28. Come as an individual or in a group, either way you are sure to enjoy a splendid day in wine country. Contact Erica at 905 563 7737 or erica@thomasandvaughan.com or Charmaine at 905 627 3252.

A Springtime Herb Affair

Saturday, June 21, 2:00 to 3:00pm

Delight in a fresh herb appetizer paired with our irresistible summer wines. Enjoy a live demonstration on herbs and edible flowers by Bow-Ridge Herbs.

A New Vintage Niagara passport event.

Ontario Restaurant Events

❖ **Angeline's**

Wine Maker's Dinner Featuring Reif Estate Winery

June 19, 7:00pm

Join chef Willi Fida and winemaker Klaus Reif as they make wine and food matches made in heaven or is that Bloomfield?

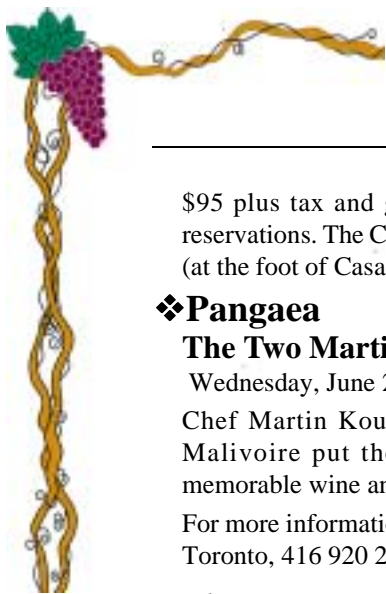
\$50 per person, all included. Angeline's, 433 Main St. Bloomfield, Prince Edward County, Ontario, 613 393 3301

❖ **The Corner House**

Malivoire Winemaker's Dinner

June 18

Michelle and Herbert of the Corner House invite you to enjoy a fabulous food and wine experience in alliance with the Malivoire Wine Company. Chef Herbert Barnsteiner has planned a sumptuous six course feast, each dish designed to harmonize with Malivoire's highly acclaimed wines. Malivoire's Winemaker Ann Sperling will speak about the wines and Malivoire's winegrowing philosophy. You will also be able to order wines to be delivered to your door, for enjoyment over the summer, and for years to come.



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\$95 plus tax and gratuity. Call 416 923 2604 for reservations. The Corner House, 501 Davenport Road (at the foot of Casa Loma), Toronto.

❖ **Pangaea**

The Two Martins Wine Dinner

Wednesday, June 25

Chef Martin Kouprie and winery owner Martin Malivoire put their heads together to create a memorable wine and food event for you!

For more information, call Pangaea, 1221 Bay Street, Toronto, 416 920 2323.

Other Ontario Wine Events

❖ **A Hot Summer Night**

Saturday, July 12, 5:00pm to 11:00pm

Enjoy fine wines, 5 delicious courses and 5 wineries. Stop in at Crown Bench, Thomas & Vaughan Vintners, Legends, Angels Gate and Thirty Bench to enjoy at each winery an enticing bite to eat and wine; concluding at Thirty Bench to wind down the evening while listening to a local jazz band under the full moon. Transportation will be provided by Niagara Airbus. A portion of the profits will go to West Lincoln Community Care. Please contact the wineries for further details and tickets.

❖ **Art in Lincoln Tour**

June 7,8, 11:00am to 4:00pm

Tour through Beamsville and Vineland, visiting at 8 different locations to admire the work of local artists. The stops include Walker Hall, The Shaw Gallery, The Beam House, Thomas & Vaughan Vintners, Among the Vines, Grape & Vine Boutique, Aggie Downes and Sharlene Hendriks.

Free admission.

❖ **Dairy Farmers of Canada's 'Garden Party'**

Saturday, June 14, 5:00pm - 8:00pm, Niagara Under Glass, 1 Discovery Lane, Vineland, Ontario

Savour Canada's premier cheeses and Ontario's best selling wines. Visitors to Niagara Under Glass embark on an adventure guaranteed to stir one's thoughts. Over 30 Ontario award-winning wineries return to their roots during this event, which will allow visitors the opportunity to learn about the relationship between the environment, agriculture and technology during a tour of the 225,000 square foot production greenhouse.

Following the tour, sample some of Ontario's best

selling VQA wines and cheese and enjoy a barbecue.

\$45 per person. Contact Niagara Grape & Wine Festival at 905 688 0212 or www.grapeandwine.com.

❖ **New Vintage Niagara**

Gala Evening

Saturday, June 21, 7:00pm to 10:00pm, St. Catharines Golf & Country Club, 70 Westchester Avenue, St. Catharines, Ontario.

The 2003 TD Bank Financial Group 'New Vintage Niagara' Gala Evening will feature more than 25 acclaimed wineries gathering together to uncork the first taste of their previous year's harvest. Chardonnays, Rieslings, Gewurztraminers are just a small sampling of the wines being poured. You will be among the first to experience and savour a taste of the 2002 vintage of Ontario wines, while enjoying Niagara entertainment and cuisine.

\$79 per person. Contact Niagara Grape & Wine Festival at 905 688 0212 at www.grapeandwine.com.

❖ **Riverbank Wine & Food Festival**

Friday, July 4, 4:00pm to 10:00pm, Saturday, July 5, 12:00pm-10:00pm, The River Run Centre in downtown Guelph.

There will also be an outdoor venue, complete with marquee and staging area for cooking demos and tasting seminars to take full advantage of the ambiance of the riverside setting.

The Riverbank Wine & Food Festival will appeal to both the veteran wine connoisseur and those looking to broaden their horizons by showcasing some of the finest wines available today.

Wine selections from Ontario, other wine regions in Canada and abroad will be represented. A delectable assortment of fine foods will also be featured.

Raise your glass to the 2003 Riverbank Wine & Food Festival presented by the Guelph District Shriners Club, with proceeds to the Shriners Hospital for Children.

❖ **Summerlude by the Harbour**

Sunday, July 27, 1:00pm to 5:00pm

An outdoor wine & dining experience at Harbour Estates Winery. Highlighting fine wine selections from the Jordan/Beamsville/Vineland/West St. Catharines areas. This is a fundraiser for the Conservation Niagara Foundation.

\$75 per person.



❖ **A Wine and Food Experience in Cottage Country**

June 27 to 29, Deerhurst Resort

The natural beauty of Muskoka is the backdrop for a unique weekend designed to bring wine and food lovers together in a casual and intimate setting. The event will bring together international and domestic winemakers, Ontario chefs, celebrities and guests at one of Muskoka's premier resorts, Deerhurst. Participants will experience unforgettable dining experiences, entertainment, seminars, demonstrations and cottage country activities and have the opportunity to taste some of the world's finest wines. Guests will get up close and personal with chefs and vintners while enjoying the food and wines for which they are famous. VINES Wine Getaway: Muskoka is an event indicative of the VINES Magazine approach to wine-unpretentious, energetic and fun.

To attend the Wine Getaway Muskoka at Deerhurst Resort, please call 1 888 883 3372. Registration is \$500 per person. Ticket price does not include accommodation. Special room rates are now being offered by Deerhurst. Limited time offer - book early to get the best deal! If you require accommodations at Deerhurst Resort, you can click www.deerhurstresort.com or call 1 800 461 4393 and ask for the Vines Magazine Wine Weekend Special. Visa and Mastercard accepted.

Ontario Wine Industry News

❖ **Ontario Wine Award Winners**

On April 2, 2003, a group of 16 wine professionals gathered at the Royal York Hotel in Toronto to judge the submissions for the 2003 Ontario Wine Awards. Four groups of four judges evaluated a particular style of wine blind. For example, group one evaluated oaked Chardonnay, while group two rated dry Riesling. The flights ranged from 12 to 35 wines. The scores of each table were averaged out and a Gold, Silver or Bronze medal was awarded.

Vintages is proud to announce the winners of the 2003 Ontario Wine Awards. Congratulations to all the participating wineries. A number of the Gold-Award winners will be available at select Vintages locations starting June 7. For a list of those stores, go to their website at www.vintages.com. Look for the Ontario Wine Awards gold seals on the respective wines. Products that are marked LCBO are currently available in general distribution in LCBO stores.

The Ontario Wine Society's Winemaker of the Year Award:

•Eddy Gurinkas (Lakeview Cellars)

The Toronto Star's Ontario Wine of the Year:

•Palatine Hill Vidal Icewine 1998 (wine with the highest aggregate score)

Fairmont Royal York Hotel Dry Sparkling Wine Award

•**Gold:** Jackson-Triggs Niagara Estate Winery 1999 Proprietors Grand Reserve Methode Classique

•**Silver:** Peller Estates Winery 2000 Cristalle

•**Bronze:** Hillebrand Estates Winery 2000 Trius Brut

LCBO Sweet Sparkling

•**Silver:** Magnotta Winery Estates Ltd. 2000 Cabernet Franc Sparkling Icewine

Ontario Grape Growers Marketing Board Dry Riesling Award:

•**Gold:** Inniskillin Wines Inc. 2002 Riesling L C B O

•**Silver:** Chateau des Charmes Wines Ltd. 2001 Riesling LCBO

•**Bronze:** Jackson-Triggs Niagara Estate Winery 2001 Delaine Vineyard Riesling

•**Bronze:** Willow Heights Estate Winery 2002 Riesling

Fairmont Hotels & Resorts Off-dry Riesling Award:

•**Gold:** Angels Gate Winery 2002 Riesling Sussreserve

•**Silver:** Henry of Pelham Family Estate Winery 2002 Off-dry Riesling

•**Bronze:** Legends Estate Winery 2002 Riesling Semi-Dry

Raymond Weil, Geneve Other Whites Award:

•**Gold:** Daniel Lenko Estate Winery 2002 Viognier

•**Silver:** Featherstone Estate Winery 2002 Vidal

•**Bronze:** Angels Gate Winery 2002 Vidal Blanc

Knorr Pinot Gris Award:

•**Gold:** Stoney Ridge Cellars 2002 Pinot Grigio

•**Silver:** Kacaba Vineyards Inc. 2002 Pinot Gris

•**Bronze:** Strewn Winery Inc. 2001 Pinot Blanc Barrel Aged

•**Bronze:** Creekside Estate Winery 2002 Pinot Gris

•**Bronze:** Thomas & Vaughan Vintners 2002 Pinot Gris

Direct Energy Home Services Sauvignon Blanc Award:

•**Gold:** Trillium Hill Estate Winery 2000 Sauvignon Blanc

•**Silver:** Henry of Pelham Family Estate Winery 2002 Sauvignon Blanc

•**Bronze:** Colio Estate Wines 2000 Sauvignon Blanc

Niagara Credit Union Unoaked Chardonnay Award:

•**Gold:** Legends Estate Winery 2002 Chardonnay Musque

•**Silver:** Chateau des Charmes Wines Ltd. 2000 Chardonnay

•**Bronze:** Stoney Ridge Cellars 2002 Founder's Signature Chardonnay



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June/July 2003

Ascendant Capital Barrel-Aged/Barrel-Fermented Chardonnay Award:

- Gold:** Daniel Lenko Estate Winery 2001 Chardonnay Signature
- Silver:** Stoney Ridge Cellars 2000 Reserve Chardonnay
- Bronze:** Thirty Bench Wines 2000 Benchmark Chardonnay

LCBO Single Vineyard Chardonnay Award:

- Gold:** Chateau des Charmes Wines Ltd. 2000 Chardonnay St. Davids Bench Vineyard
- Silver:** Lakeview Cellars Estate Winery 2000 Chardonnay Reserve
- Bronze:** Inniskillin Wines Inc. 2000 Founders' Reserve Chardonnay

Vintage Inns Gewurztraminer Award:

- Gold:** Strewn Winery Inc. 2000 Gewurztraminer Terroir
- Silver:** Legends Estate Winery 2002 Gewurztraminer
- Bronze:** Angels Gate Winery 2002 Gewurztraminer
- Bronze:** Hernder Estate Wines 2002 Reserve Gewurztraminer

Barenaked Ladies Rosé Award:

- Gold:** EastDell Estates Inc. 2002 Summer Rose LCBO
- Silver:** Daniel Lenko Estate Winery 2002 Rose
- Bronze:** Henry of Pelham Family Estate Winery 2002 Dry Rose

Ducane Gas Grills Of Canada BBO Red Award:

- Gold:** Lakeview Cellars Estate Winery 2000 Baco Noir Reserve
- Silver:** Henry of Pelham Family Estate Winery 2000 Reserve Baco Noir
- Bronze:** Magnotta Winery Estates Ltd. 2001 Baco Noir

The Wine Establishment Pinot Noir Award:

- Gold:** Thirteenth Street Wine Company 2001 Pinot Noir
- Silver:** Inniskillin Wines Inc. 2001 Montague Estate Pinot Noir
- Bronze:** Angels Gate Winery 2002 Pinot Noir

Forefront Communications Red Vinifera Award:

- Gold:** Thirteenth Street Wine Company 2000 Gamay Reserve
- Silver:** Thirteenth Street Wine Company 2000 Gamay
- Bronze:** Henry of Pelham Family Estate Winery 2002 Gamay

Niagara Credit Union Cabernet Franc Award:

- Gold:** Inniskillin Wines Inc. 2000 Cabernet Franc Reserve
- Silver:** Lailey Vineyards 2001 Cabernet Franc
- Bronze:** Thirteenth Street Wine Company 2000 Cabernet Franc

Dairy Farmers Of Canada Merlot Award:

- Gold:** Cilento Wines Ltd. 1999 Merlot Reserve
- Silver:** Marynissen Estates 1999 Merlot Barrel Select
- Bronze:** Jackson-Triggs Niagara Estate Winery 2000 Proprietor's Grand Reserve Merlot

Direct Energy Home Services Cabernet Sauvignon Award:

- Gold:** Thomas & Vaughan Vintners 2000 Cabernet Sauvignon
- Silver:** Marynissen Estates 2000 Cabernet Sauvignon
- Bronze:** Lailey Vineyards 2001 Cabernet Sauvignon

Vintage Keeper Red Meritage Award:

- Gold:** Thomas & Vaughan Vintners 2000 Meritage
- Silver:** Jackson-Triggs Niagara Estate Winery 2000 Proprietor's Grand Reserve Meritage
- Bronze:** Thirteenth Street Wine Company 2000 Meritage

44th Street Cabernet Merlot Award:

- Gold:** Chateau des Charmes Wines Ltd. 1999 Cabernet Merlot
- Silver:** Konzelmann Estate Winery 1998 Cabernet Merlot
- Bronze:** Vinoteca Inc. 2000 Cabernet Merlot

Malivoire Late Harvest Award:

- Gold:** Henry of Pelham Family Estate Winery 1999 Botrytis Affected Riesling
- Silver:** Jackson - Triggs Niagara Estate Winery 2001 Prop. Reserve Late Harvest Vidal
- Bronze:** Stoney Ridge Cellars 1999 Late Harvest Vidal

Fairmont Royal York Hotel Select Late Harvest Award:

- Gold:** Konzelmann Estate Winery 2000 Select Late Harvest Vidal
- Silver:** Pillitteri Estates Winery 2001 Vidal Select Late Harvest
- Bronze:** Daniel Lenko Estate Winery 2001 Select Late Harvest Vidal

Vines Vidal Icewine Award:

- Gold:** Palatine Hills Estate 1998 Vidal Icewine
- Silver:** Crown Bench Estates 2000 Barrel Fermented Vidal Icewine
- Bronze:** Reif Estate Winery 2000 Vidal Icewine

Vintages Vinifera Icewine Award:

- Gold:** Stoney Ridge Cellars 1999 Gewurztraminer Icewine
- Silver:** Pillitteri Estates Winery 2001 Riesling Icewine
- Bronze:** Jackson-Triggs Niagara Estate 2001 Prop. Grand Reserve Gewurztraminer Icewine
- Bronze:** Jackson-Triggs Niagara Estate Winery 2001 Prop. Grand Reserve Riesling Icewine